The copy filmed here has been reproduced thanks to the generosity of:

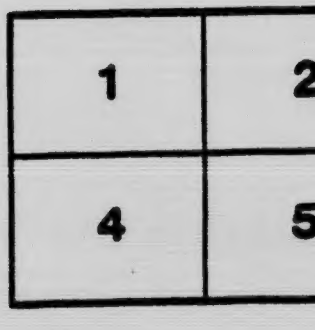
National Library of Canada

The images appearing here are the best quality possible considering the condition and legibility of the original copy and in keeping with the filming contract specifications.

Original copies in printed paper covers are filmed beginning with the front cover and ending on the last page with a printed or illustrated impression, or the back cover when appropriate. All other original copies are filmed beginning on the first page with a printed or illustrated impression, and ending on the last page with a printed or illustrated impression.

The last recorded frame on each microfiche shall contain the symbol → (meaning "CONTINUED"), or the symbol ▽ (meaning "END"), whichever applies.

Maps, plates, charts, etc., may be filmed at different reduction ratios. Those too large to be entirely included in one exposure are filmed beginning in the upper left hand corner, left to right and top to bottom, as many frames as required. The following diagrams illustrate the method:



L'exemplaire filmé fut reproduit grâce à la générosité de:

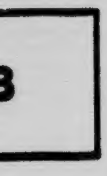
Bibliothèque nationale du Canada

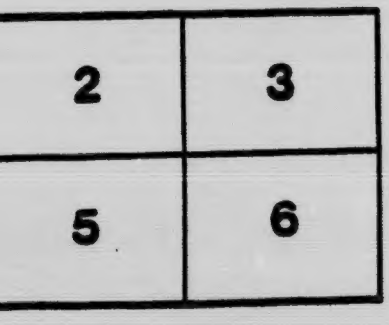
Les images suivantes ont été reproduites avec le plus grand soin, compte tenu de la condition et de la netteté de l'exemplaire filmé, et en conformité avec les conditions du contrat de filmage.

Les exemplaires originaux dont la couverture en papier est imprimée sont filmés en commençant par le premier plat et en terminant soit par la dernière page qui comporte une empreinte d'impression ou d'illustration, soit par le second plat, selon le cas. Tous les autres exemplaires originaux sont filmés en commençant par la première page qui comporte une empreinte d'impression ou d'illustration et en terminant par la dernière page qui comporte une telle empreinte.

Un des symboles suivants apparaîtra sur la dernière image de chaque microfiche, selon le cas: le symbole ⟹ signifie "A SUIVRE", le symbole ▽ signifie "FIN".

Les cartes, planches, tableaux, etc., peuvent être filmés à des taux de réduction différents. Lorsque le document est trop grand pour être reproduit en un seul cliché, il est filmé à partir de l'angle supérieur gauche, de gauche à droite, et de haut en bas, en prenant le nombre d'images nécessaire. Les diagrammes suivants illustrent la méthode.





THE MAPLE CITY CREAMERY

AND

COLD STORAGE

C. E. LISTER

PROPRIETOR

CHATHAM ONTARIO

SF.2606
L57
1909
P***

THE "CHATHAM" Stationary Gas and Gasoline Engines

FOR FARM USE

In sizes from 2 H. P up.

Built from the latest and most up-to-date designs and sold at popular prices.

CALL AND SEE US OR WRITE FOR CIRCULAR

McKeough & Trotter, Limited.

CHATHAM, ONT.

National Library of Canada Bibliothèque nationale du Canada

Wholesale & Retail Lumber Dealers.
Builders——and——Contractors.

To Farmers Who Intend Building

Our Great stock and supremacy in the Lumber Trade of this Western Peninsula, enable us to offer you the highest satisfaction on terms that appeal to every keen business man. We aim to get your business—and keep it—through giving yru the best possible service.

THE MAPLE CITY CREAMERY

C. E. LISTER
PROPRIETOR

CHATHAM, ONTARIO

As it is now over ten years since I established the creamery business in Chatham, I wish to thank most heartily my many patrons for the assistance they have given me in building up a business and a reputation for good creamery butter, that is well established all over Ontario, and in the British markets, where there is a demand for more Maple City creamery butter than can be produced from all the cows that can be cared for in Kent county. While this reputation and established trade is for Maple City Creamery butter, it belongs as much to the patrons as it does to the proprietor, and is worth to them from one to two cents for every pound of butter they have made at the Maple City Creamery, as the cost of hauling the cream and making the butter is the same whether the selling price is high or low.

A Good Reputation.

This good reputation is of great value to the future patrons of the Maple City Creamery, and in order to retain this well established trade, it is very important that every

S. F. PARK & Co.
DRUGGISTS
S. F. PARK & Co.

"Get it at Park's"
2 DOORS EAST OF MARKET

S. F. PARK & Co.
DRUGGISTS
S. F. PARK & Co.

McClary Stoves—You'll get them at "The Ark."

00937471

patron should take the best possible care of their cream, as the quality of the butter depends largely on the condition of the cream, and the price will be according to the quality of the butter, so that the better quality of cream we receive, the more money we will have to divide up between our patrons.

Our System.

Is to gather the cream twice a week in separate cans for each patron's cream, which should be kept in crocks or creamer cans, as cool and as nearly sweet as possible, and should be well stirred up every time more cream is added; the new cream must be cooled before it is mixed with the older cream.

Weighing the Cream.

When the cream arrives at the Creamery it is poured into the weigh cans, which are balanced on the scales, so that the weight shown on the beam is the net weight of the cream, so there can be no mistake in deducting the weight of the can.

Testing the Cream.

A small sample is then taken for testing to find out the exact percentage of butter fat in each patron's cream, to which is added what is known as the over run, which is the difference between the butter fat, as shown by the Babcock Milk and Cream Tester, and the finished butter. Our statements all show the number of pounds of butter made from each patron's cream. We do not use the fat percentage, because it is very misleading, not being generally understood by creamery patrons, and we prefer to have our system thoroughly understood by all our patrons.

WALL PAPER
WALL PAPER
WALL PAPER
WALL PAPER
WALL PAPER

The Up-to-Date Goods. The Lowest Price.
The Largest variety in Chatham.

LINDSAY S. PARROTT, 24 KING ST.
CHATHAM

SEE OUR HAIR LINED HORSE COLLAR

MOST PERFECT MADE
REAL COMFORT
GENUINE WEAR

BACKUS & DENNIS 140 KING ST.

Two Pay Days a Month.

Our statements for the first half of January will be for all cream received from the first to the fifteenth inclusive, and we will be ready to pay with a complete statement on or after the first of February. The last half of January will be for cream received from the sixteenth to the thirty-first inclusive, and payments will be ready on or after the sixteenth of February, so that all regular patrons should receive their money between the 1st and 5th, and the 16th and 20th of each month. Patrons delivering their own cream will be paid at the office. Those sending by any of our wagons will receive their money from the drivers and will please sign their book as a receipt to them, as all pay envelopes are charged to the drivers, and we hold them responsible until you sign their book. Patrons shipping by express will be paid by post office or express money orders, and if not received by the 5th or 20th of each month, please notify us by post and at once.

How We Figure It Out.

The total weight of cream furnished by each patron during the first or last half of each month is multiplied by the percentage of butter; this gives the total number of pounds of butter made from each patron's cream. The pounds of butter is then multiplied by the average wholesale price for each half month, which gives the total value of the cream. From this amount we take three cents a pound of butter for making, and thirty-three and one-third cents per hundred pounds of cream for hauling, and if shipped by express or electric car the charges will be about the same, or the total cost of taking the cream from your house and giving you the money for it is about four cents on a pound of butter but this four

VISIT

The Gordon Store

When you, want The Best

in

Ladies' Tailored Suits

Separate Skirts

Spring Jackets

Wash Suits

Dress Goods

Lace Curtains and

Drapery

WE ARE LEADERS IN THESE LINES AND CAN

SAVE YOU MONEY

William Gordon

CHATHAM

cents a pound does not come out of the patrons after all, as the buyers of Maple City Creamery Butter are always willing to pay from four to five cents a pound more for it than for good dairy butter, so that the consumer pays all the expense and makes it possible for us to pay our patrons as much, or a little more, than they could get for their butter at the grocers and we do all the work.

Keeps Up the Price of Butter.

It is only by a large number of farmers sending their cream to us both summer and winter, and nearly all our make of Creamery Butter being shipped away from Chatham that keeps the price of butter up to a reasonable figure. If you are making your own butter just think over this question of the price you expect to get for it today and what you got for your butter ten years ago, and if you come to the conclusion that the creameries and cheese factories of Ontario have been the means of nearly doubling the cash returns from your cows, possibly you will give some of the credit to the Mapl City Creamery, and if so do not forget the good old saying, that one good turn deserves another, and then carry out your convictions by sending your cream to the Maple City Creamery.

The Cream Separater.

In order to get the best results from any separater it must be set perfectly level on a solid foundation, be well oiled and kept perfectly clean, both inside and out. To do this it must be thoroughly washed every time it is used and the sooner it is washed the easier it will be to make a good job of it.

In starting, turn the handle carefully up to full speed, see that the supply of milk

INSURANCE

Fire, Life and Accident

LARGEST, STRONGEST and BEST COMPANIES REPRESENTED.

MONEY TO LOAN ON REAL ESTATE

Farmers desirous of Borrowing or Changing their Loans or requiring Fire Insurance will consult their interest by calling on me. . . . . .

Information Cheerfully Given.

CHARLES KELLER

225 King St.

CHATHAM - - ONTARIO

is right and set the cream screw to take about one quart of cream from eight quarts of new milk. The milk should always be separated while quite warm to get the best results. This should give a cream that will make about 35 pounds of butter to the 100 pounds of cream, and this quality of cream will give the best results in churning.

Cream Should Not Test Over 40 Per Cent.

It is better not to have the cream to test over 40, as when it gets a little sour it will be so thick that it will not pour out of the can clean, which will interfere with the weighing, and is too thick to mix up readily, so that an even sample can be taken to make a fair test. And it is not as profitable to the patrons to send cream making less than 25 pounds of butter to the hundred of cream. Between 25 and 40 is all right, but we prefer a cream from 30 to 35 per cent., as this quality will churn out better and make a finer quality of butter.

Sweet skim milk is worth more on the farm than the buttermilk is worth at the creamery, and as we can pay as much money for 60 pounds of 33 per cent. cream as we can for 100 pounds of 20 per cent. cream, the patron sending the 20 per cent. cream is giving away the 40 pounds of skim milk with every 100 pounds of cream.

We need the most hearty and careful co-operation of every patron to still further improve the quality, increase the quantity, and to create a greater demand at higher prices for Maple City Creamery Butter.

Will Test Each Cow's Milk Free.

To encourage our patrons to improve their dairy herds the Maple City Creamery will test each of your cow's milk free at any time. As we use the most reliable, the Babcock Steam Turbine 24 bottle Milk and

S. THORNE

From LONDON, ENGLAND

Practical Watchmaker and Jeweller

All kinds of English and Foreign Watches and Clocks skilfully repaired.

Old Gold and Silver bought for cash or exchanged for new goods.

MADAME M. THORNE

MILLINER

52 FIFTH STREET CHATHAM.

The Place to Go For Dinner

IS THE

Delmont Restaurant

72 Wellington Street Chatham

Saturday Dinner, only 15c.

Quick Service, Best Food, Lowest Price

TO COME ONCE IS
TO COME AGAIN

LUNCHES AT ALL HOURS.

Cream Tester, which is used and endorsed by the Ontario Agricultural College, Guelph, we can soon tell you which of your cows is giving you the best milk. In order to get a fair sample take about half a cup full of night's milk and the same of morning's milk, then put both into one bottle, being careful to mark the cow's name or number plainly on each bottle. While we will gladly make these tests free for our patrons, we will make tests for any person at 10 cents each.

Our Relationship.

It will always be our aim to maintain the cordial relationship that has continued to exist between us during the past ten years, and while mistakes may possibly occur some times, we are always ready and willing to make good any mistake on our part, and at any time when our statements are not thoroughly understood and perfectly satisfactory we will be pleased to have such patrons call in or write us as soon as convenient, as we would much rather have you come in with a complaint than to stay away and feel at all dissatisfied with your returns.

Winter Feeding.

To the Patrons.—Aim to have about half of the cows fresh for the winter creamery. Feed them liberally. Give the cows plenty of salt and water. Care for them regularly, treat them kindly, keep them clean and you will have your reward. We find that corn silage, mangels, clover hay, bran, peas, oats and some oil cake, if it can be got for twenty dollars per ton or less, give us good results in the milk flow. Swede turnips, rape, sugar beets or beet tops should not be fed to cows giving milk for butter or cheese-making.

Jas. Watt & Son

(OPPOSITE POST OFFICE)

—FOR—

SANITARY PLUMBING

Hot Air Heating. Hot Water Heating

—AND—

Natural Gas Supplies

CHEAPEST AND BEST
IN CHATHAM

CALL ON

WESTON BROS.

—BARBERS—

(North End of Fifth Street Bridge)

QUICK AND HIGH CLASS SERVICE

Hair Cut	15c.	Shave	10c.
Razors Honed	15c.	Shampoo	15c.

CONDUCTED ON HYGIENIC
AND SANITARY PRINCIPLES

When we say per cent. of butter we mean pounds of butter actually made from one hundred pounds of cream.

We will guarantee to pay the highest market price for all the number one cream we can get.

In Case of Error Please Return this Statement

No. 62

Maple City Creamery

Chatham, Ont., Feb. 2nd, '08

For first half of January

Patron J. W. Stevens, Blenheim

Amount of Cream furnished 280 lbs

Per cent. of Butter, 40

Pounds of Butter, 95.6

Av. price sold for, 27c; $25.81

Cost of Making, $2.87

Express charges, 60

..... lbs. Butter at.....¢.....

Received on account, $.....

$ 3.47

Cheque $22.34

If this Statement is not perfectly understood and satisfactory please call at once.

Patrons weighing their own cream will please send in statement of dates and weights with last can before each pay day.

By separating your cream to test about 30 per cent. and cooling it quickly, it should grade number one.

Baikie's Art Studio

CHATHAM

When the soil is ready the Farmer loses no time in putting in the seed and when the grain is ripened wastes no time in harvesting his crops to avoid having it spoiled by rain or snow.

And so he should have each member of his family photographed before accident or death takes away perhaps father or mother and what would we not give for a good picture of loved ones wo are gone

So come and have your photographs made by Baikie, an artist unexcelled in Canada, who makes all the latest and best styles in photography.

Bring your pictures to be neatly and appropriately framed.

ONTARIO DEPARTMENT OF AGRICULTURE, TORONTO.

To the Producers of Cream.

This pamphlet has been prepared for the use of creamery instructors, sent out by the Provincial Department of Agriculture and the Dairymen's associations, with a view to assisting them in inducing the patrons of creameries to use greater care in the production, handling and delivery of cream. There is, undoubtedly, much room for improvement in equipment and methods in many of the creameries. It has been stated however, by well known men in the trade and in the columns of the agricultural press, that the greatest weakness in our dairy methods today is a lack of raw material of the highest quality. This is particularly true of the raw material which is delivered at many of our creameries. It would be to the interest of all concerned to have the cream richer, and delivered sweet, every day, if possible.

The Objects of Instruction.

Instructors sent out by the department are not employed as detectives, but devote their energies to instructing the maker how best to improve the quality of the butter and the producers how best to supply raw material of the desired quality. Their duties are largely of an educational character. Besides advising and assisting the maker in the best methods to insure a high class product, they will, in many cases, visit the premises of the producer with a view to giving instruction in:

(a) The care of the separator and adjusting of the same;

We are Specialists
In Dairy Work

WE make a big specialty of everything for the Dairyman that is made of metal, and when it comes to Pails, Milk Cans, or special work of every kind, we cannot be beaten.

We want you to try us with your Dairy Work, and whether you need a lot of new work or just a little repairing, we are glad to serve you.

J. C. Wanless

The Up-to-date Hardware Man

2 DOORS EAST OF MARKET

(b) Best methods of cooling and caring for the cream;

(c) Necessity for maintaining a large supply of clean and cold water and value of ice supply;

(d) Need of wholesome food for the cow, and liberal quantities of the same, etc.

The department recognizes the necessity for united effort on the part of the producers of cream and the manufacturers of butter, if the dairymen as a body hope to secure a strong hold in the British market; and towards this end it has been thought well to present in printed form to the patrons of factories some advice and suggestions as to the production and care of cream. The relationship which should exist between patron and maker, and their respective responsibilities, should be better understood by both. The manufacturers, as well as the farmers, are in the business for the purpose of making money, and the farmer cannot hope to get a high price unless he delivers his cream in the best condition; neither can the manufacturer hope to get the best results unless he provides up to date machinery and follows the approved methods of manufacturing.

The points presented in this pamphlet will be instruction to some, while to many others they will be only a reminder.

Production of Cream.

In the profitable production of cream one of the essential factors is, that the cows kept shall give a liberal supply of milk, rich in butter fat. We have no hesitation in saying that any farmer would be well repaid for the time spent and expense incurred in making a thorough test of the individual cows in his herd, both for per cent. of fat in milk and total weight produced within the

DR. RUSSELL, DENTIST
OF CHATHAM

BEGS to announce to the public that he is now located in his new quarters, Reliance Chambers, 83 King Street, nearly opposite the market, next door to the Big Clock.

Crown and Bridge and Plate work a specialty. His new method of fitting plates is a complete success. Also latest American Method of Painless Dentistry. All work guaranteed.

D. E. RUSSELL, L.D.S., D.D.S.,
Graduate Royal College of Dental Surgeons, Toronto. Honor Graduate of Trinity University.

Office Hours—9 to 12.30. 1 to 6 p.m. 7 to 8 p.m.

BURNIE & CO.

WHOLESALE AND RETAIL GROCERS

Farm Produce Bought and Sold on most Favourable Terms.

Poultry, Eggs, Butter and Potatoes a Specialty.

71 KING STREET

Opposite Market. "The Farmers' Home."

'Phone 60

year. In the majority of herds, one or two of the best cows will be found to be returning a better profit than a half dozen of the poorer ones. Weed out the poor ones and encourage the money makers to still larger yields.

The scales and the Babcock test are just as essential to successful dairying as good food and proper management.

We wish chiefly to draw attention of producers of cream to the necessity for following the best methods of caring for and delivering the cream to the manufacturer. It will not be out of place, however, to here remind the producer of the necessity for providing a liberal supply of suitable food and pure water for his cows at all times; also an abundance of salt. The farmer is compelled to feed sufficient to maintain his stock; it is in the judicious feeding of additional food that the profit lies. When pasture growth falls off, it is well to supplement it with other feed, preferably green fodder. Avoid all musty food. Also see that the cows are not allowed access either to weedy fields, sloughs or filthy barnyards.

Have the patrons made an honest effort to produce a good quality of cream and have it delivered in a clean, sweet condition? If so, they should demand of the maker:

That he put up to date equipment in his creamery, that all utensils be kept scrupulously clean at all times, and that walls and ceilings of make-room be thoroughly cleaned and whitewashed.

That the churns be thoroughly washed with lime water occasionally.

That the cold storage be well aired and whitewashed, and that all decayed wood be removed.

Is your creamery kept in this way?

That proper care be taken of the horses

INSURANCE

FIRE. Agent for several of the strongest and best British and Canadian Companies, including the "Alliance" of London, England, and the "Scottish Union and National" of Edinburgh, Scotland.

LIFE. The Mutual Life of Canada.

ACCIDENT. The Canadian Casualty and Boiler Insurance Co. of Toronto, Canada.

PLATE GLASS. Lloyds Plate Glass Insurance Co. of New York, N.Y.

Are your Fire Insurance Policies current in wording? Do you know when they expire? Consult me in regard to your FIRE INSURANCE.

ARTHUR J. DUNN, 31 FIFTH ST.

PHONES—OFFICE, 100; RESIDENCE, 0197.

Poile's Special Watch

After TWENTY YEARS' experience and research into the merits of all makes of Watches, we have concluded that this watch is the watch in which we can safely place our confidence and recommend to the confidence of those who want a durable and accurate timekeeper.

When you want a Watch come in and have a confidential chat with

POILE | JEWELLER. Issuer of MARRIAGE LICENSES

106 KING ST. WEST, CHATHAM

and wagons, and that the person and clothes of the driver be clean at all times.

The cream should be protected from the rays of the sun and kept as cool as possible in transit.

To the Producers.

In drawing the milk from the cow a suitable place should be provided for the work. If the cows are kept in the stable, the hair should be clipped from the hind quarters and tail. See that the stables are thoroughly cleaned and whitewashed once or twice a year, and that they are provided with good ventilation. If the milking is done in the open, see to it that the milk is not exposed to dust and bad odors. Do not compel the cows to go faster than a comfortable walk. The milking should be done quietly, quickly, thoroughly, regularly, and with clean, dry hands. A little vaseline rubbed on the hands will assist in making the operation easier.

A person suffering from any disease, or who has been exposed to a contagious disease, should remain away from cows and milk.

Do not use wooden or galvanized pails. Discard all rusty pails, cans, or stirring utensils.

Cream cans and pails should first be rinsed with warm water, then washed with hot water, in which a little of some good washing powder has been dissolved, and finally scalded with water as near boiling as possible, and placed on their sides in a place where they will be surrounded by pure air and have plenty of sunlight. Always use a good fibre brush for washing dairy utensils and never use a cloth for either washing or wiping—the heat of a utensil that is properly scalded will readily dry it. The foregoing directions ap-

FEBRUARY

DATE	REMARKS	POUNDS
1		
2		
3		
4		
5		
6		
7		
8		
9		
10		
11		
12		
13		
14		
15		

FEBRUARY

DATE	REMARKS	POUNDS
16		
17		
18		
19		
20		
21		
22		
23		
24		
25		
26		
27		
28		

MARCH

DATE	REMARKS	POUNDS
1		
2		
3		
4		
5		
6		
7		
8		
9		
10		
11		
12		
13		
14		
15		

MARCH

DATE	REMARKS	POUNDS
16		
17		
18		
19		
20		
21		
22		
23		
24		
25		
26		
27		
28		
29		
30		
31		

APRIL

DATE	REMARKS	POUNDS
1		
2		
3		
4		
5		
6		
7		
8		
9		
10		
11		
12		
13		
14		
15		

APRIL

DATE	REMARKS	POUNDS
16		
17		
18		
19		
20		
21		
22		
23		
24		
25		
26		
27		
28		
29		
30		

MAY

DATE	REMARKS	POUNDS
1		
2		
3		
4		
5		
6		
7		
8		
9		
10		
11		
12		
13		
14		
15		

MAY

DATE	REMARKS	POUNDS
16		
17		
18		
19		
20		
21		
22		
23		
24		
25		
26		
27		
28		
29		
30		
31		

JUNE

DATE	REMARKS	POUNDS
1		
2		
3		
4		
5		
6		
7		
8		
9		
10		
11		
12		
13		
14		
15		

JUNE

DATE	REMARKS	POUNDS
16		
17		
18		
19		
20		
21		
22		
23		
24		
25		
26		
27		
28		
29		
30		

JULY

DATE	REMARKS	POUNDS
1		
2		
3		
4		
5		
6		
7		
8		
9		
10		
11		
12		
13		
14		
15		

JULY

DATE	REMARKS	POUNDS
16		
17		
18		
19		
20		
21		
22		
23		
24		
25		
26		
27		
28		
29		
30		
31		

AUGUST

DATE	REMARKS	POUNDS
1		
2		
3		
4		
5		
6		
7		
8		
9		
10		
11		
12		
13		
14		
15		

AUGUST

DATE	REMARKS	POUNDS
16		
17		
18		
19		
20		
21		
22		
23		
24		
25		
26		
27		
28		
29		
30		
31		

SEPTEMBER

DATE	REMARKS	POUNDS
1		
2		
3		
4		
5		
6		
7		
8		
9		
10		
11		
12		
13		
14		
15		

SEPTEMBER

DATE	REMARKS	POUNDS
16		
17		
18		
19		
20		
21		
22		
23		
24		
25		
26		
27		
28		
29		
30		

OCTOBER

DATE	REMARKS	POUNDS
1		
2		
3		
4		
5		
6		
7		
8		
9		
10		
11		
12		
13		
14		
15		

OCTOBER

DATE	REMARKS	POUNDS
16		
17		
18		
19		
20		
21		
22		
23		
24		
25		
26		
27		
28		
29		
30		
31		

NOVEMBER

DATE	REMARKS	POUNDS
1		
2		
3		
4		
5		
6		
7		
8		
9		
10		
11		
12		
13		
14		
15		

NOVEMBER

DATE	REMARKS	POUNDS
16		
17		
18		
19		
20		
22		
23		
24		
25		
26		
27		
28		
29		
30		

DECEMBER

DATE	REMARKS	POUNDS
1		
2		
3		
4		
5		
6		
7		
8		
9		
10		
11		
12		
13		
14		
15		

DECEMBER.

DATE	REMARKS	POUNDS
16		
17		
18		
19		
20		
21		
22		
23		
24		
25		
26		
27		
28		
29		
30		
31		

JANUARY, 1910

DATE	REMARKS	POUNDS
1		
2		
3		
4		
5		
6		
7		
8		
9		
10		
11		
12		
13		
14		
15		

JANUARY, 1910

DATE	REMARKS	POUNDS
16		
17		
18		
19		
20		
21		
22		
23		
24		
25		
26		
27		
28		
29		
30		

Dr. John N. Pringle

M. R. C. V. S.

VETERINARY SURGEON

Surgery—"Castration of Originals" a specialty.
All domestic animals skillfully treated.
Horse Dentistry and every other line of Veterinary Art.

BUSINESS SOLICITED

Best of Attention Given.
Moderate Charges.

OFFICE:—260 King St., Opp. Power House.
Phone 505. CHATHAM, ONT.

TEAS

Nothing like a good cup of good tea to refresh you after a drive to Town.

Young Hyson 25c. and 35c. a lb.

Try a samples. All groceries at this store are of highest class and moderate prices.

T. H. KADWELL

205 GRAND AVE. CHATHAM, ONT.
PHONE 390. RING 3.

ply equally to the washing of all dairy utensils, such as pails, cans, separator bowls and their parts, etc.

Do not use a cloth to wash or wipe utensils.

Separating Cream.

The day is past for the use of the shallow pan system for creaming milk. If you have not a separator then use the deep setting system. This demands an abundance of cold water, and a liberal supply of ice should be provided.

The separator requires constant and careful attention. First, it must be placed on a firm foundation amid clean surroundings, well ventilated and well removed from stables and bad odors of all kinds. The milk should be run through it immediately after being drawn from the cow. Thorough-

Campbell & Callaghan

Sheet and Metal Workers

Corrugated Iron Roofing

Eavestrough and Conductors

SOLE AGENTS FOR THE

COVERTITE RUBBER ROOFING

Estimates given on all kinds of Tin, Copper and Galvanized Iron Work.

Furnace Work and Repairing a Specialty.

84 THAMES ST. - - - CHATHAM

PHONE 3604

When Your Eyes Need Attention

The Best Assistance you can obtain is none too good.

When you come here with your eye troubles we can promise you the best.

Twenty Years of Practical Experience in the Fitting of Lenses, together with the reasonable prices are reasons why our optical department has been so successful.

Try us when you need aid.

POILE Refr[illegible]ng Optician.
Issuer of [illegible]rriage Licenses.

106 KING ST. WEST, [illegible]THAM

WILL E. SMITH

BAKER AND CONFECTIONER

—NEXT STANDARD BANK—

Ice Cream. Oysters. Lunches.

ETC., ETC.

FARMERS!

Be assured of honest value for every cent you leave with me.

ly clean the separator after each skimming, taking the bowl apart, washing, scalding, and leaving to dry before again putting together. Clean the separator as soon as possible after using, as it washes easier and it is less liable to contaminate the next batch of cream. In washing a separator bowl and its parts, follow the directions already given for the washing of dairy utensils. Do not heed the person who advises washing the separator only once a day or twice a week.

Put a quart of warm or hot water in bowl before starting to operate. This helps the process of separation, prevents cream from lodging, cleans out any impurities, and warms up the bowl. Speed the handle to the number of revolutions advised by the maker before turning on the milk; or three to five revolutions more to get a cleaner skimming and richer cream. Have the speed regular and uniform.

Skim each milking as soon as milked. There is additional loss in the skim milk, more work, and greater trouble when saving one milking over and skimming only once a day. The milk has to be cooled to keep sweet until skimmed, and then warmed again to get a thorough and clean separation. This additional heating and cooling tends to deterioration in quality of cream.

Cool the cream as it comes from the separator or immediately afterwards to a temperature below 60 degrees, and keep it there until called for, not mixing the different skimming until all is cooled. Remember never to mix cold and warm cream.

Provide a special box or tank for holding the cans of cream and keep cold water and ice always around them, having the water in the tank to come up as high as the cream in the can.

Cream Testing 20 to 25 Per Cent. Fat

Gives better satisfaction to both patrons

Are you going to Build?

If so, you will find it to your advantage to call on

John H. Oldershaw & Son

Cut Stone Contractors.

AND DEALERS IN

Builder's Supplies

Lime, Hair, Cement,
Sewer Pipe,
Plaster Paris, Fire Brick,
Ivory Cement Plaster.

Corner Thames Street and Victoria Avenue

It is no trouble to quote prices.

John H. Oldershaw & Son

'Phone 281. Chatham, Ont.

and make than cream testing a lower percentage of butter fat. It will keep sweet longer, there is less bulk to look after, a larger yield of butter is secured, more skim milk is kept on the farm and less weight to haul. Sweet, fresh cream of uniform quality, without bitter or other undesirable flavors, will be found most satisfactory to all concerned, and the patron will be repaid many times over for his extra trouble. Do not be misled by the belief that cream slightly sour will show a higher test and thus give you larger returns than sweet cream. Deliver your cream sweet, and see that the other producers do the same.

Variations in the test or richness of cream may be due to numerous conditions: Changes in temperature of milk when separating, changes in the speed of the separator bowl, variation in the amount of milk running through the separator in a given time, the amount of water or skim milk used in flushing out the bowl after separating, changes in the richness of the milk, seasons of the year, lactation period of the cows, etc.

A thin cream may be obtained by too slow a speed, too heavy feed of milk into the bowl, too low a temperature of the milk, too much water or milk used in flushing out the bowl, or the regulation of the cream or skim milk screw. A rich cream will be obtained by increasing the speed, reducing the flow of milk and raising the temperature

Important.

Flush out all bearings of machine once per week with kerosene; do not allow too much oil to run in bearings, just enough to lubricate well. Do not leave spilled milk or cream around machines, but wash it up at once. It is business suicide to send good cream one day and poor the next. It means loss of trade and reputation. The flavor of

Some FACTS Worth Knowing

About .. The ..

Heintzman & Co.

PIANOS

These Pianos—manufactured in Toronto—by Ye Olde Firme of Heintzman & Co., Limited, are sold Direct to the Customer from the Factory by salaried salesmen only. No Middlemen nor Agents' Commission to pay. This means

Not only full value but a great saving on each Piano.

This firm, which was established in 1850, has over 40,000 Pianos in use throughout the Dominion of Canada. Does not this carry a message to you?

FAMOUS ARTISTS EULOGIES THE USE OF THIS PIANO

Only one grade is manufactured, viz., The Best that brains and skill can produce. The Heintzman Piano has taken years to perfect, and it stands at the present day the most highly perfected instrument made.

Come in and see. No trouble to show our Pianos. A talented musician will let you hear them play.

HEINTZMAN & CO.

REMEMBER THE PLACE

Gardner House Block, CHATHAM.

the butter will be the same as the cream from which it is made. Poor cream, poor butter, poor prices. Good cream, good butter, good prices. In Ontario the production of butter from gathered cream is growing rapidly, and from present indications the output from year to year will be greater and greater. We appeal to the producers and manufacturers to do all they can to improve the quality in order that the industry may be placed upon a more substantial basis.

Compliments of the Ontario Department of Agriculture and the Dairymen's Associations of Ontario.

Cream Testing.

Cream varies in richness much more widely than does milk. The yield of butter per 100 pounds of cream sometimes goes as low as 12 or 15 pounds, and as high as 45 or 50 pounds.

When operating a hand separator the richness of cream produced may be caused to vary from day to day by a variation in one or more of the following conditions:

1. Speed of separator. A high speed produces a richer cream than a lower speed.
2. Temperature of the milk at time of separating.
3. The feed of milk to the separator. The faster the milk is allowed to enter the bowl of the separator, the lower will the cream test.
4. The amount of liquid used to flush the bowl. The same amount should be used each time.
5. The percentage of fat in the whole milk.

The most accurate method of determining the richness of cream is by means of the Babcock test, which is becoming quite generally adopted by many progressve creamery managers.

ANDREW THOMSON

AUCTIONEER

FARM SALES ATTENDED TO,
HOUSEHOLD SALES.
CITY PROPERTY FOR SALE.

FURNITURE, STOVES, &c., New and Second-Hand, Bought and Sold.

All Articles and Stock sold on the Market Every Saturday.

Private Sale at Store every day.

OFFICE AND STORE
West Side of Market Square.

J. W. McLAREN

DRUGGIST

FARMERS' RECIPES
AND
HORSE AND CATTLE
MEDICINES A SPECIALTY

KING STREET

The Cow.

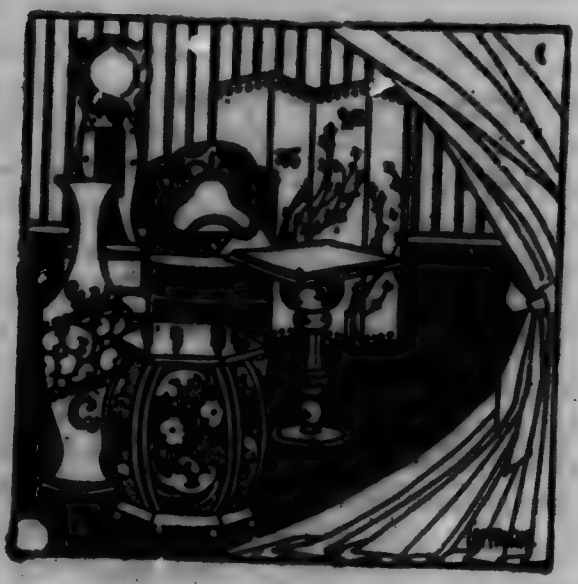
By Miss Laura Rose—Agricultural College, Guelph.

Farmers are far too well satisfied with the cows they keep. Were they their hired help they would not give them shelter another night. They would let them go, for the simple reason that they did not earn their bread, let alone showing the smallest profit. We must, if we wish to make dairying pay, increase and improve the milk. A cow that is well fed and cared for should produce 6000 pounds of milk, containing 3.6 per cent. butter fat, or should make 250 pounds of butter per year. I would urge farmers to weigh the milk from each cow at least one day every month and test it for butter fat. This is the only accurate way of making comparisons and finding out what the herd is doing individually. The cow stable should be well lighted, well ventilated and kept clean. Give the cows plenty of wholesome food. It is the poorest economy to stint the cows either in the matter of food or water. Also see that salt is always accessible to the cattle.

Milking.

There is no nicer place to milk cows than in a well kept stable. Milk quietly, quickly, cleanly and thoroughly. Cows do not like unnecessary noise or delay. Commence milking at the same hour night and morning, and milk the cows in the same order.

Take a Look Around The Home!



IF YOU NEED

CARPETS

—OR—

HOUSEHOLD FURNITURE

Of any description, from a Jardiniere Stand to an Extension Table, you will find the Stock right and the prices right here—

WHEN IN CHATHAM VISIT THE

McDonald Furnishing Co.

DEALERS IN

Furniture and Carpets.

OPP. HOTEL GARNER CHATHAM

"WE DELIVER THE GOODS"

Wipe the cow's flank and udder to prevent loose dirt and hairs falling into the milk. Do not wet the hands with milk. A practice to be recommended is rubbing a little vaseline on the hands. This keeps the teats in nice condition and overcomes the objections some have of milking with dry hands. Nothing tends more readily to drying up the milk flow than leaving a little milk in the udder.

Paying Patrons.

Milk is valuable for butter-making in proportion to the fat which it contains, and the pounds of fat delivered in the milk or cream should form the basis of dividing proceeds among patrons of the creameries. —Ontario Agricultural College Bulletin 143.

Dairy Farmer.

Many dairy farmers grow discouraged during the season of low prices and sell their cows. This is a great mistake. No branch of agriculture is so stable and so remunerative as dairying during a series of years. A year of low prices is usually followed by one of high prices. The cow is undoubtedly the best paying animal on the farm if she is fed and handled properly. However, in order to make a cow pay, it is necessary that her owner shall possess cer-

MRS. T. E. WELDON

117½ KING STREET PHONE 234

CHATHAM'S FANCY GOODS
EMPORIUM

LADIES' AND CHILDREN'S WEAR
A SPECIALTY.

GOODS RIGHT PRICES RIGHT

SPLENDID COLLECTION OF
EMBROIDERIES
ALWAYS ON HAND.

The Place for Choice and Useful Gifts.

Biddell & Hughes

North End of Fifth Street Bridge
(NEAR IDLEWILD HOTEL.)

The Best Horseshoeing Shop
in the City.

Horseshoeing and Jobbing

Forging and Interfering Carefully attended to.

GIVE US A TRIAL.

tain qualifications. The most important of all is that he shall have a real liking for the cows, not only because of the money which they earn, but he must like them simply because they are cows. A person who really likes cows will take pleasure in feeding and looking after them. To him it is not drudgery. This person will always treat cows kindly and considerately. There will always be a bond of sympathy between the owner and the cow. Each will strive to do the best possible for the other.

This owner of cows must study their habits, likes and dislikes. He must feed them liberally and make them as comfortable as possible. Unless he or she is prepared to be a student of cows, success is not probable. To the dairy farmer we should say, know your cows individually. This can be best done by weighing the milk from each cow daily, once a week, or on two consecutive days each month, or even once a month. Samples for testing should also be taken on the day or days for weighing in order to know the percentage of fat in the milk. This, together with a close observation of the feed consumed by a cow, will enable a dairy farmer to determine whether or not his cows are making a profit. It will also enable him to intelligently weed the poorer cows.—Prof. Dean.

Dairy Stable.

The chief requirements in a dairy stable are that it shall be light, clean and healthful. The first is got by having plenty of clean windows, the second by having cement floors, with stalls of proper length and a gutter or drop behind the cows, and the last by having the stable well ventilated, and whitewashed at least once a year. Mangers are not necessary in a modern cow stable.—Prof. Dean.

Established 1876

J. E. Thatcher
& Son.

GRANITE
and
MARBLE
Monuments and
all
Cemetery Work

35-39
Market St. E.
CHATHAM
PHONE 574

ALL ORDERS PROMPTLY ATTENDED TO.

J. H. BOGART

212 QUEEN STREET — CHATHAM
Opposite Park Street — Phone 40a

GROCER AND BAKER

NOTICE TO FARMERS

You can rely on getting the highest market price from us for

Butter, Eggs, and Other Farm Produce.

We aim to give the highest satisfaction in our business relations with you.

Applied Proverbs.

Praise the day at eventide, and the cow at the end of the year, if she deserves it.

* * *

Children are the riches of the poor; but if you get them interested in the dairy they will help lift the mortgage from the farm.

* * *

Cleanliness is next to godliness; this applies as much to the cow stable as to the front parlor.

* * *

We'll take the good will for the deed. Did you ever hear the cows say that when you neglected to properly feed and water them?

* * *

'Tis good in every case, you know,
To have two strings unto your bow;
Some clucking hens and a brooding sow
Increase the profits from the dairy cow.

Notes.

If considerable care is not exercised there will be some unprofitable cows in every herd kept at the expense of the profitable ones. In order to find the profitable cow, each cow's milk should be weighed separately at each milking time. This does not involve much labor, as the pail can be hung on a milk balance and the weight got and recorded on a milk record sheet kept in a convenient place near the scale. At the end of each month the total amount produced by the cow should be figured. Tests of a composite sample of the night and morning's milk of each cow should be made at the beginning and end of the month. If you do not care to buy a tester the creamery will be glad to test the sample for you. The

HAS NO EQUAL

Cincinnati Cream Lager

"Health, Happiness in every glass."

Sold by all Leading Hotels in Bottles and on draft; also in cases of not less than a Dozen Pint Bottles by

JAMES N. MASSEY

SOLE AGENT

Sheldon Block - Chatham

ONTARIO

31 Sixth St. Phone 66

TOMLINSON & TUMMON

Slate and Gravel Roofers

Office, Market Building. Warehouse, Raleigh St.
'Phone 225.

Slate Roofing

W O N T

Wear away	Warp	Need Paint
Rust	Crumble away	Rattle
Decay	Melt	Contract
Crack	Burn	Expand
Chip	Retain snow	Blow off
Tear	" moisture	

Wont cost as much as any other Roofing.

FELT AND GRAVEL ROOFING AND SLATE BLACKBOARDS A SPECIALTY

66

average of the two tests, multiplied by the number of pounds of milk, will give the quantity of butter fat for the month. When the loss producers have been detected, they should be discarded from the herd. If this kind of selection is exercised, and the herd given proper care, the business cannot but be profitable.

I would say: Educate your patrons. The majority are using hand separators, and by a litle work you ought to be able to educate your patrons so that they will send you good cream. A mistake that is frequently made is in skimming too thin. A good many farmers imagine that as they have sent a good bulk of cream they will get large results, and it should be the reverse. If they would skim the milk and just send the cream to the factory, the cream would keep sweeter and they would have more skim milk to feed the calves. The trouble with us is that we have a great many separator agents who go out in the country to the farmers and tell them they only need to clean the separator once a day.—Prof. McKay.

Nine Cream Routes.

All through the summer season we run nine different cream routes and receive cream by the electric cars and on any railroad by express and can get a reasonable express rate on cream to be shipped from any station within 50 miles, and will undertake to start cream routes in any district where 200 pounds of cream can be had twice a week, and will always be pleased to hear from parties near any station who would like to gather cream for us either with a one or two horse wagon, and we will go out and canvass the proposed route with you. As these routes are to be covered twice a week, one driver can have one, two or three routes all coming back to the same station.

Eggs and Bread.

We have always found it quite a convenience to our patrons as well as some profit to ourselves to carry bread on all our cream routes and will appreciate your order for a regular supply of bread, whether you have cream or not. We will also be pleased to buy your eggs all the season through, for which our drivers will pay the highest cash price or give you bread in exchange for eggs. And as we will take all your eggs all the year through, and not like many of the egg men, who only call on you a few weeks in the early part of the season when eggs are plenty and cheap, and then about midsummer, when the weather is hot and you are very busy, they do not call on you. This should be a sufficient reason for buying your bread from and selling your eggs to the MAPLE CITY CREAMERY.

Any further information will be furnished, and a copy of this book mailed free for the asking by addressing

C. E. LISTER, CHATHAM, ONT.

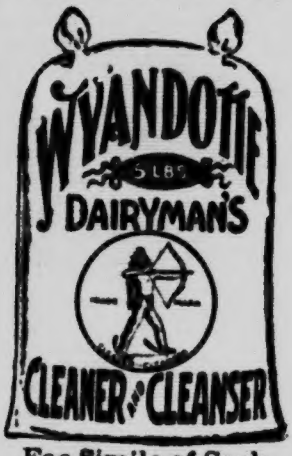
TO MAKE MONEY FROM MILK

There are two great things to consider—good cows and clean utensils.

You supply the cows—your dealer will supply

WYANDOTTE DAIRYMAN'S CLEANER AND CLEANSER

With it you can easily keep separators, churns, cans and all milk utensils SWEET and PURE and PERFECTLY CLEAN. It is different from anything else and absolutely harmless.



Fac Simile of Sack

Over 90% of the the factorymen in the country use it.

YOU CAN'T LOSE

If you do not find it entirely satisfactory after using an entire sack—take the empty sack back to your dealer and he will return your money.

The J. B. . Sole Mfrs, Wyandotte, Mich.

This Cleaner has been awarded the highest prize wherever exhibited.

The Dominion Bank

HEAD OFFICE, ORONTO, ONT.
C. A. BOGERT, General Manager.

Capital Paid up $3,980,000

Reserve Fund & Undivided Profit $5,300,000

T'l Assets $51,000,000

A GENERAL BANKING BUSINESS TRANSACTED

Special attention given to the business of Farmers, and their Sale Notes Collected and Advances made on the same at lowest rates.

SAVINGS DEPARTMENT

Special care is given to this Department

Interest allowed on all deposits of $1 and upwards at highest current rate.

CHATHAM BRANCH
W. C. ARMSTRONG, MANAGER.